

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic white quinoa</b>
<b>Code</b>	<b>10185</b>
<b>Country of origin</b>	<b>Peru</b>
<b>Last update</b>	<b>22-08-2018</b>
<b>Issue Date</b>	<b>08-02-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic quinoa</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Peeling, washing, drying, classification and cleaning, eliminating stones, optical selection and metal detector.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>characteristic</b>
<b>Colour</b>	<b>Beige</b>
<b>Taste</b>	<b>Slightly sweet</b>
<b>Appearance</b>	<b>Small grain, semi-flattened round</b>

<b>Packing</b>	
<b>Net content</b>	<b>5 kg</b>
<b>Kind of packing</b>	<b>Paper bag</b>
<b>Pieces per pallet</b>	<b>80</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Temperature &lt; 25°C and relative humidity 45-70%</b>
<b>Maximum shelf life</b>	<b>24 months with proper packaging and storage</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>1607 KJ</b> <b>384 Kcal</b>	
<b>Protein (g)</b>	<b>13.0</b>	
<b>Fat (g)</b>	<b>6.6</b>	<b>Saturated: 0.71</b>
<b>Carbohydrates (g)</b>	<b>68.1</b>	<b>Sugar: 0</b>
<b>Dietary fibre (g)</b>	<b>6.4</b>	
<b>Salt (g)</b>	<b>0.0125</b>	

Analytical properties	
<b>Purity (%)</b>	<b>&gt;99.99</b>
<b>Insects</b>	<b>Absent</b>
<b>Stones (unid/kg)</b>	<b>2</b>
<b>Moisture (%)</b>	<b>&lt;12.5</b>
<b>Gluten (ppm)</b>	<b>&lt;10</b>
<b>Grain size</b>	<b>&gt;1.4 mm 90%</b> <b>&lt;1.4 mm 10%</b>
<b>Damaged grains (%)</b>	<b>&lt;0.5</b>
<b>Broken grains (%)</b>	<b>&lt;1.0</b>
<b>Sprouted grains (%)</b>	<b>&lt;0.25</b>
<b>Immature grains (%)</b>	<b>&lt;0.5</b>
<b>Contrasting grains (%)</b>	<b>&lt;0.5</b>
<b>Whole grains (%)</b>	<b>&gt;97.25</b>

Microbiological Properties (indicative)	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 1000.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 100.000</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 100.000</b>
<b>Coliform (cfu/g)</b>	<b>&lt; 100</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

Allergy list		( + = present, - = absent and * = possible cross contamination)	
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes (upon request)
Ecososial-certified	No

Use	It is a product that can be used in the preparation of soups, stews, breads, salads and beverages. It also can be used to enrich food products and pharmaceutical use.
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